

United States Department of Agriculture  
Food Safety and Inspection Service

### Foreign Establishment Audit Checklist

1. ESTABLISHMENT NAME AND LOCATION Eurostock Foods Newry Ltd.Greenbank Industry Establishment	2. AUDIT DATE 8-5-02	3. ESTABLISHMENT NO. 9014	4. NAME OF COUNTRY Northern Ireland
5. NAME OF AUDITOR(S) Dr. Oto Urban		6. TYPE OF AUDIT <input checked="" type="checkbox"/> ON-SITE AUDIT <input type="checkbox"/> DOCUMENT AUDIT	

Place an X in the Audit Results block to indicate noncompliance with requirements. Use O if not applicable.

Part A - Sanitation Standard Operating Procedures (SSOP) Basic Requirements	Audit Results	Part D - Continued Economic Sampling	Audit Results
7. Written SSOP		33. Scheduled Sample	
8. Records documenting implementation.		34. Species Testing	
9. Signed and dated SSOP, by on-site or overall authority.		35. Residue	O
<b>Sanitation Standard Operating Procedures (SSOP) Ongoing Requirements</b>		<b>Part E - Other Requirements</b>	
10. Implementation of SSOP's, including monitoring of implementation.	X	36. Export	
11. Maintenance and evaluation of the effectiveness of SSOP's.	X	37. Import	
12. Corrective action when the SSOP's have failed to prevent direct product contamination or adulteration.	X	38. Establishment Grounds and Pest Control	X
13. Daily records document item 10, 11 and 12 above.	X	39. Establishment Construction/Maintenance	X
<b>Part B - Hazard Analysis and Critical Control Point (HACCP) Systems - Basic Requirements</b>		40. Light	
14. Developed and implemented a written HACCP plan.		41. Ventilation	
15. Contents of the HACCP list the food safety hazards, critical control points, critical limits, procedures, corrective actions.		42. Plumbing and Sewage	
16. Records documenting implementation and monitoring of the HACCP plan.		43. Water Supply	
17. The HACCP plan is signed and dated by the responsible establishment individual.		44. Dressing Rooms/Lavatories	X
<b>Hazard Analysis and Critical Control Point (HACCP) Systems - Ongoing Requirements</b>		45. Equipment and Utensils	X
18. Monitoring of HACCP plan.		46. Sanitary Operations	
19. Verification and validation of HACCP plan.	X	47. Employee Hygiene	X
20. Corrective action written in HACCP plan.	X	48. Condemned Product Control	
21. Reassessed adequacy of the HACCP plan.		<b>Part F - Inspection Requirements</b>	
22. Records documenting: the written HACCP plan, monitoring of the critical control points, dates and times of specific event occurrences.	X	49. Government Staffing	
<b>Part C - Economic / Wholesomeness</b>		50. Daily Inspection Coverage	
23. Labeling - Product Standards		51. Enforcement	X
24. Labeling - Net Weights		52. Humane Handling	O
25. General Labeling		53. Animal Identification	O
26. Fin. Prod. Standards/Boneless (Defects/AQL/Pork Skins/Moisture)		54. Ante Mortem Inspection	O
<b>Part D - Sampling Generic E. coli Testing</b>		55. Post Mortem Inspection	O
27. Written Procedures	O	<b>Part G - Other Regulatory Oversight Requirements</b>	
28. Sample Collection/Analysis	O	56. European Community Directives	X
29. Records	O	57. Monthly Review	
<b>Salmonella Performance Standards - Basic Requirements</b>		58.	
30. Corrective Actions	O	59.	
31. Reassessment	O		
32. Written Assurance	O		

## 60. Observation of the Establishment

## NORTHERN IRELAND – Est. 9014

10. Deficiencies of cleaning of product areas were observed in the boning room. Repeated deficiencies of cleaning the equipment (meat scraps and fat) were observed during the pre-operational sanitation.
- 10/11. Pieces of particles possibly rust from the overhead rusty refrigeration unit, which was not properly maintained, was observed on the boning table. This deficiency (cleaning of the boning table) was corrected immediately by the establishment management.
- 12/13. The SSOP documents did not accurately reflect the conditions observed in the establishment (some deficiencies observed on the pre-op were not addressed in the SSOP documentation). The establishment management the inspection service promised corrective action in future cases.
13. The SSOP records were not descriptive enough of some deficiencies observed on the pre-operational sanitation and preventive action was not included. Only general statements were included, such as “dirty floor”. The establishment management promised corrective action in future cases.
14. The HACCP plan did not respond to the verification requirements for calibration of process monitoring instruments, direct observation of monitoring activities and corrective actions and reviews of records.
15. Corrective action requirement were not fully responded for identifying and eliminating cause of the deviation, ensuring that CCP is under control, establishing preventive measures, and make appropriate disposition of the product.
22. The HACCP plan did not contain some of the requirements for verification, corrective action and pre-shipment review.
38. The offal area requires upgrading. Chapter III. 3.
38. Moth and fly observed inside of the establishment areas. The inspection service gave assurances that this deficiency will be corrected promptly. Chapter III. 3
39. Two doors had structural damage including holes, which were open to the outside premises. These deficiencies were scheduled for correction by the establishment. Chapter I and II.
39. The rusty air fan was observed over the boning table. This was scheduled for correction by the establishment. Chapter I and II.
44. A waste receptacle was missing next to a lavatory in the shipping area. This deficiency was corrected immediately by the establishment management. Chapter III. 3.
45. Dirty trays were observed in the boning room during the pre-operational sanitation. The establishment officials corrected this deficiency. Chapter II and III. .
45. Conveyor belt was observed with big cuts and wholes in the packaging room. This conveyor belt was asked to be repaired by the inspection service official but that has not been done at the time of the audit. Chapter II and III
47. Working clothes were observed in the street clothes dressing room. Working clothes and street clothes should be separated to prevent contamination. This deficiency was corrected immediately by the establishment officials. Chapter III.3.
51. Inedible product was not denatured and under lock, while condemned product was properly denatured and kept under lock.
51. There was no timely response to some of the sanitary and enforcement problems indicated by the inspection officials from establishment representatives (rusty fan on the refrigeration unit, cuts on the conveyor belt).
56. European Community Directives, Chapter II. 2 and Chapter III. 3.

61. NAME OF AUDITOR

Dr. Oto Urban

62. AUDITOR SIGNATURE AND DATE